Fisher&Paykel
innovative living

Installation instructions and User guide

Freestanding cooker

OR60 models

NZ AU

Contents

Safety and warnings	2
Installation instructions	6
Using your oven for the first time	14
Clock and timer	15
Using your oven	16
Cooking functions	17
Automatic cooking	19
Using your gas cooktop	20
Cooktop troubleshooting	24
Care and cleaning	25
Warranty and service	38

Important!

SAVE THESE INSTRUCTIONS

The models shown in this User Guide may not be available in all markets and are subject to change at any time. For current details about model and specification availability in your country, please go to our website www.fisherpaykel.com or contact your local Fisher & Paykel dealer.

Safety and warnings

Installation

⚠ WARNING!

Electrical Shock Hazard
Always disconnect the cooker from the mains electricity supply before carrying out any maintenance operations or repairs.
Failure to do so may result in death or electrical shock.

⚠ WARNING!

Cut Hazard
Take care - panel edges are sharp.
Failure to use caution could result in injury or cuts.

Important safety precautions

General

- *To avoid hazard, follow these instructions carefully before installing or using this product.*
- *Please make this information available to the person installing the product as it could reduce your installation costs.*
- *Installation must comply with your local building and electricity regulations.*
- *Failure to install the cooker correctly could invalidate any warranty or liability claims.*
- *Some appliances have a protective film. Remove this film before using the cooker.*

Electrical

- *This cooker is to be installed and connected to the electricity supply only by an authorised person.*
- *If the installation requires alterations to the domestic electrical system, call a qualified electrician. The electrician should also check that the electrical system is suitable for the electricity drawn by the cooker.*
- *The appliance must be connected to the mains, checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.*

- *A suitable disconnection switch must be incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations. The switch must be of an approved type installed in the fixed wiring and provide a 3 mm air gap contact separation in all poles in accordance with the local wiring rules.*
  In Australia and New Zealand, a switch of the approved type with a 3 mm air gap must be installed in the active (phase) conductor of the fixed wiring.
- *The switch must always be accessible.*
- *The power supply cable must not touch any hot parts and must be positioned so that it does not exceed 75 °C at any point.*
- *To connect the cooker to the mains, do not use adapters, reducers or branching devices as they can cause overheating and burning.*
- *This cooker must be connected to a suitable double pole control unit adjacent to the cooker. No diversity can be applied to this control unit.*
- *If the electrical supply cord is damaged, it must only be replaced by an authorised person.*
- *This cooker must be connected to electrical supply using V105 insulated cable.*
- *The cooker must be earthed.*

Voltage and power consumption

- 220-240 V~ 50 Hz 3100 W

Operation

Your freestanding cooker has been carefully designed to operate safely during normal cooking procedures. Please keep the following guidelines in mind when you are using it:

⚠ WARNING!

Explosion Hazard

Do not store flammable materials such as gasoline near the cooktop.

Do not store flammable material in the oven or drawer.

Do not spray aerosols near the cooktop during use.

Failure to do so may result in death or serious injury.

⚠ WARNING!

Electrical Shock Hazard

Switch the cooker off at the wall before replacing fuses or the oven lamp.

Failure to do so may result in death or electrical shock.

⚠ WARNING!

Hot Surface Hazard

Accessible parts may become hot when this cooker is in use.
To avoid burns and scalds keep children away.
Do not touch hot surfaces inside the oven.
Use oven mitts or other protection when handling hot surfaces such as oven shelves or dishes.
Take care when opening the oven door.
Let hot air or steam escape before removing or replacing food.
Do not touch the cooktop components, burners, trivets/pan supports or the base when hot.
Before cleaning, turn the cooker off and make sure it is cool.

Failure to do so could result in burns and scalds.

Important safety precautions

- *Isolating switch: make sure this cooker is connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.*
- *Household appliances are not intended to be played with by children.*
- *Children, or persons with a disability which limits their ability to use the appliance, should have a responsible person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.*
- *Safe food handling: leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.*
- *Do not place aluminium foil, dishes, trays, water or ice on the oven floor during cooking as this will irreversibly damage the enamel.*
- *Do not line the walls with aluminium foil.*
- *Do not stand on the door, or place heavy objects on it.*
- *Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in shattering of the glass.*
- *Do not use a steam cleaner to clean any part of the cooker.*
- *Do not use an asbestos mat or decorative covers between the flame and the saucepan as this may cause serious damage to your cooktop.*
- *Do not place aluminium foil or plastic dishes on the cooktop burners.*
- *Do not let large saucepans or frying pans overlap the bench as this can deflect heat onto your benchtop and damage the surface.*
- *Do not let large saucepans, frying pans or woks push any other pans aside. This could make them unstable or deflect heat onto your benchtop and damage the surface.*
- *Saucepan handles may be hot to touch. Ensure saucepan handles do not overhang other gas burners that are on. Keep handles out of reach of children.*
- *If the electrical supply cord is damaged, it must only be replaced by an authorised person.*
- *This cooker is not to be used as a space heater, especially if it is installed in marine craft or in a caravan.*
- *The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure the kitchen is well ventilated. Keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.*

Clearances

Installation clearances and protection of combustible surfaces shall comply with the current local regulations eg. AG 601 (AS 5601) Gas Installations code. Installation shall comply with the dimension in Fig. 1 bearing in mind that:

Overhead Clearances
In no case shall the clearances above the highest part of the cooker be less than 600 mm or, for an overhead exhaust fan, 750 mm. All other downward facing combustible surfaces less than 600 mm above the cooker surface shall be protected for the full width of the cooking surface in accordance with the standards noted above. In no case shall the clearance be less than 450 mm.

Rear and Side Clearances
Where the distance from the periphery of the nearest burner to any vertical combustible surface is less than 200 mm, the surface shall be protected in accordance with the standards to a height of not less than 150 mm above the cooking surface for the full width or depth of the cooking surface. Where the distance from the periphery of the nearest burner to any horizontal combustible surface is less than 200 mm, the horizontal surface shall be more than 10 mm below the surface of the hob, or the horizontal surface requirement above.

Protection of combustible surfaces
The standards above specify that, where required, protection shall ensure that the surface temperature of the combustible surface does not exceed 65°C above room temperature. Do not install the cooker near flammable materials (eg curtains). If you stand the cooker on a pedestal, make sure you provide safety measures to keep it in place.

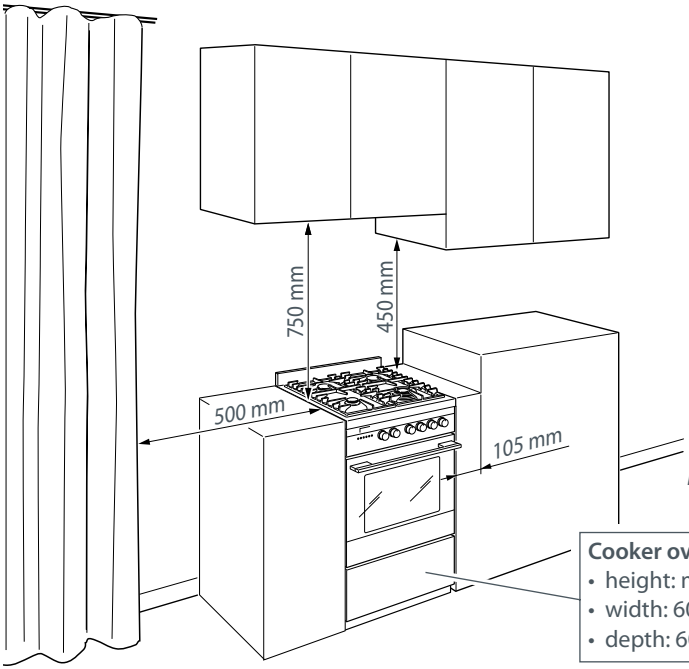


Fig. 1 Dimensions and correct distances from cooker

Cooker overall dimensions [mm]
- height: min 900 - max 915
- width: 600
- depth: 600

Levelling the cooker

To fit the adjustable feet:

- Place the cooker on its back, as shown.
- Screw the four feet to the cooker.
- Stand the cooker and level it by screwing or unscrewing the feet with a spanner.

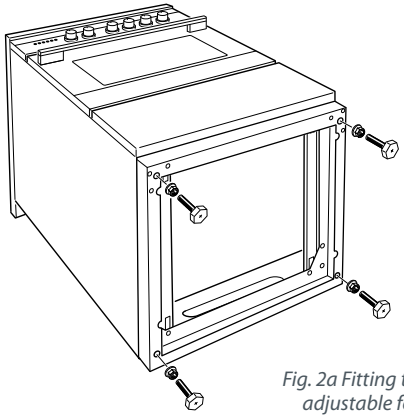


Fig. 2a Fitting the adjustable feet (supplied with the cooker in a separate kit)

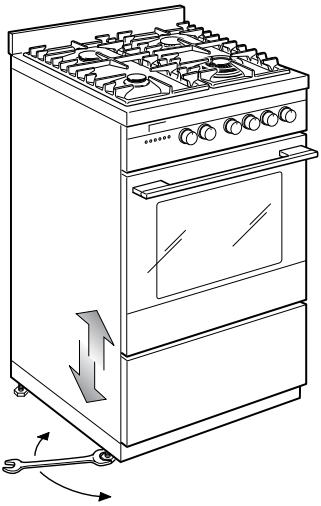


Fig. 2c Levelling the cooker

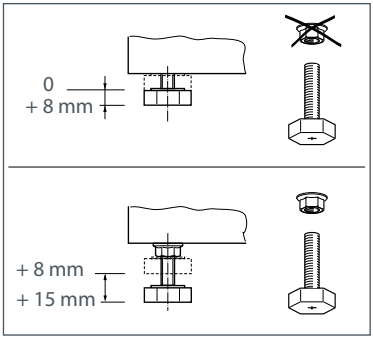


Fig. 2b Fitting the optional spacer (supplied with the cooker in a separate kit)

Backguard

Before installing the cooker, assemble the backguard "B" .

- The backguard "B" can be found packed at the rear of the cooker.
- Before assembling, remove any protective film/ adhesive tape.
- Remove the three screws "A" from the rear of the cooktop.
- Assemble the backguard as shown and fix it by screwing the three screws "A".

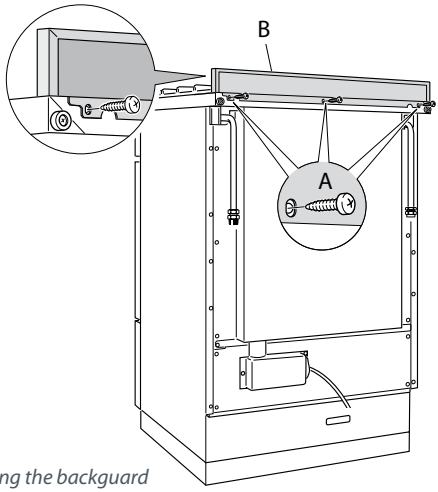


Fig. 3 Assembling the backguard

Anti-tilt bracket

Important!

To restrain the appliance and prevent it tipping accidentally, fit a bracket to its rear to fix it securely to the wall.

To fit the anti-tilt bracket:

- After you have located where the cooker is to be positioned, mark on the wall the place where the two screws of the anti-tilt bracket have to be fitted. Please follow the indications given in the drawing below.
- Make two 8 mm diameter holes in the wall and insert the plastic plugs.
- Loosely attach the anti-tilt bracket with two screws.
- Move the cooker to the wall and adjust the height of the anti-tilt bracket so that it can engage in the slot on the cooker's back.
- Tightly attach the anti-tilt bracket.
- Push the cooker against the wall so that the anti-tilt bracket is fully inserted into the slot on the cooker's back.

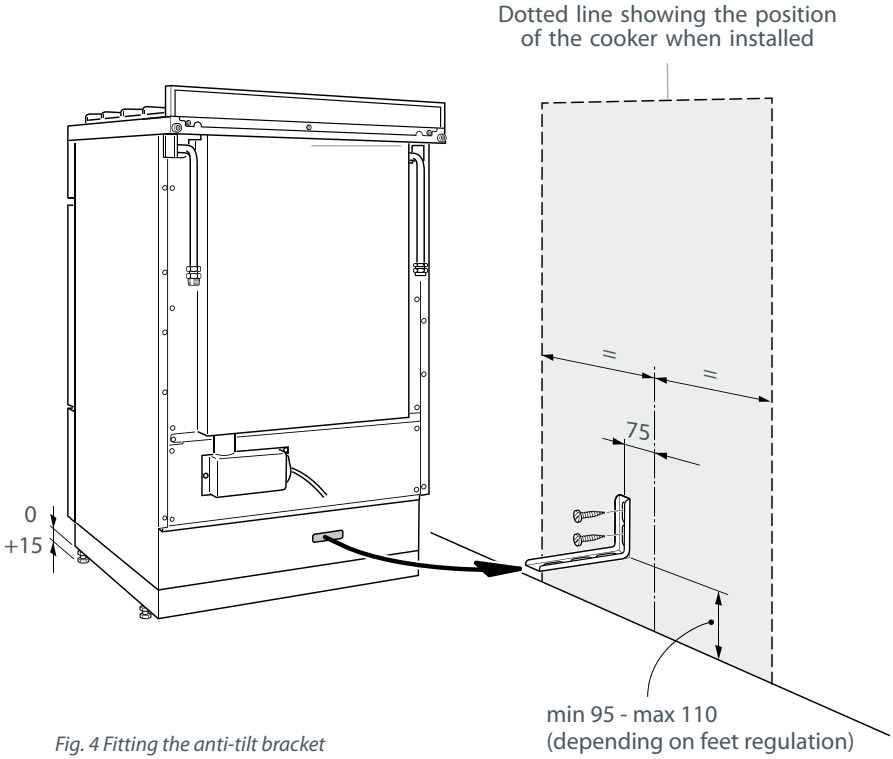


Fig. 4 Fitting the anti-tilt bracket

Gas supply

- The gas connection must be carried out by an authorised person according to the relevant standards.
- Before connecting the appliance to the gas main, mount the brass conical adaptor onto the gas inlet pipe, upon which the gasket has been placed (see Fig.s following).
  Conical adaptor and gasket are supplied with the appliance (packed with conversion kit for use with Natural gas or Propane gas).
- This appliance is suitable for use with Natural gas or Propane gas. (Check the "gas type" sticker attached to the appliance).
- For Natural gas models, the gas supply is connected to the pressure regulator which is supplied with the appliance. Adjust the regulator to obtain a test point pressure of 1 kPa with the two semi-rapid burners operating at the maximum.
- For Propane gas models, the gas supply is connected to the test point adaptor which is supplied with the appliance. Ensure that the supply pressure is regulated to 2.75 kPa.
- The connection must be made at the rear of appliance (left or right); the pipe is not to cross the cooker.
- Close off the unused inlet with the cap and sealing gasket supplied (Fig. 8).
- IMPORTANT: Use two spanners to tighten or loosen the connecting pipe, as shown following.

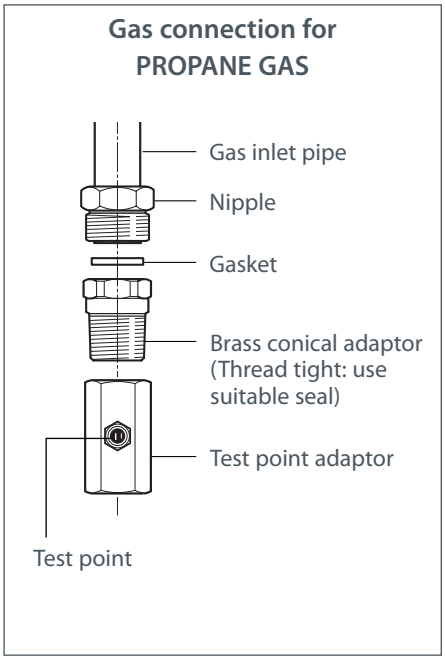


Fig. 5 Propane gas connection

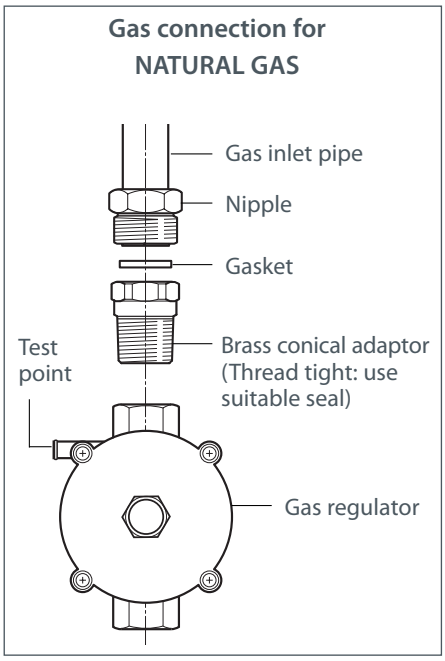


Fig. 6 Natural gas connection

After installing the freestanding cooker and connecting the gas supply:

1 Using a suitable leak detection fluid solution (eg Rocol), check each gas connection one at a time by brushing the solution over the connection.

The presence of bubbles will indicate a leak. If there is a leak, tighten the fitting and then recheck for leaks.

Important!

Do not use a naked flame to test for leaks.

2 Adjust the test point pressure or supply pressure to the value that is appropriate for the gas type.

3 Test the operation of the appliance:

- Turn on the appliance gas controls and light each burner individually and in combination. Check for a well-defined blue flame without any yellow tipping. If any abnormality is evident, then check that the burner cap is located properly and the injector nipple is aligned correctly.
- Check the minimum burner setting by quickly rotating the gas control knob from the maximum to the minimum position. The flame must not go out. If you need to adjust the setting, see 'Adjusting the minimum burner setting' following.

Important!

This appliance IS NOT SUITABLE for installation with a hose assembly.

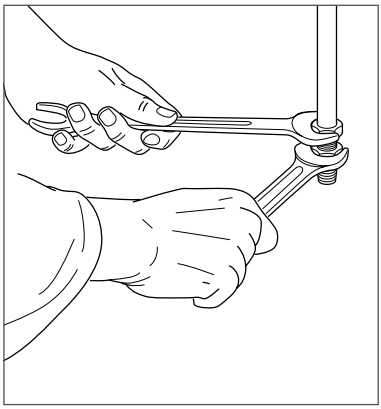


Fig. 7 Adjusting the connection pipe

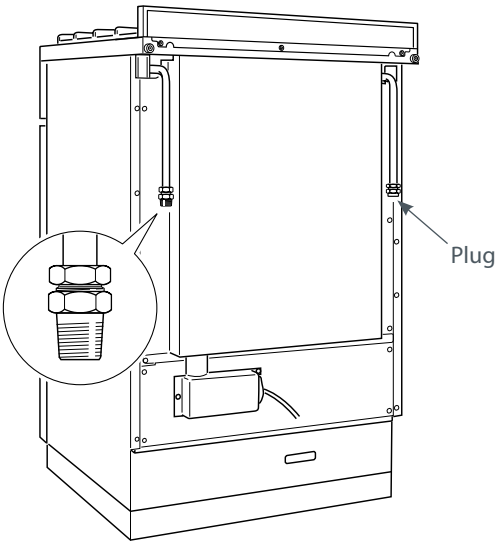


Fig. 8 Gas supply inlets

Converting to a different gas type

This appliance is suitable for use with Natural gas or Propane gas (check the "gas type" sticker attached to the appliance). To convert from one gas type to another, you need to replace the injectors, and then adjust the minimum burning setting.

To replace the injectors

- Remove pan supports and burners from the cooktop.
- Using a spanner, remove the injector (shown in Fig.s following) and replace it with one according to the gas type (see the 'Table for the choice of injectors').
- Fix the warning label (supplied with the conversion kit) at the back of the cooker, near the gas inlet connections. This label states that the gas cooktop has been converted for use with Propane gas / Natural gas.

Important!

- ***If the cooker is suitable for use with Natural gas and must be converted for use with Propane gas, before connecting to gas main remove the appliance gas regulator and replace with test point adaptor.***
- ***If the cooker is suitable for use with Propane gas and must be converted for use with Natural gas, before connecting to the gas main remove the appliance test point adaptor and replace with gas regulator.***

Notes:
- Gas regulator and test point adaptor are supplied with the appliance (packed with the conversion kit).
- The burners are designed so that regulation of primary air is not required.

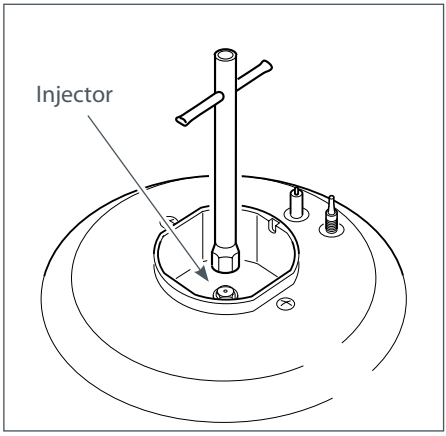


Fig. 9 Auxiliary and semi-rapid burners

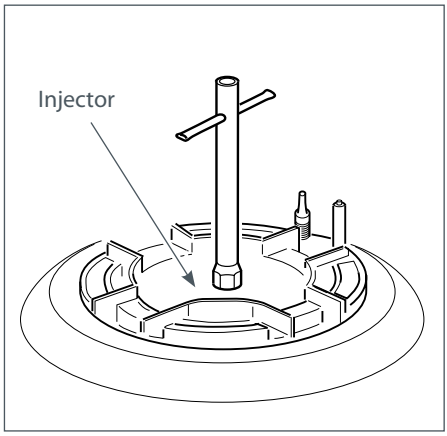


Fig. 10 Triple ring wok burner

Adjusting the minimum burner setting

Check whether the flame spreads to all burner ports when the burner is lit with the gas tap set to the minimum position. If some ports do not light, increase the minimum gas rate setting.

Check whether the burner remains lit even when the gas tap is turned quickly from the maximum to the minimum position. If the burner does not remain lit, increase the minimum gas rate setting.

To adjust the minimum gas rate setting:

- Turn on the burner.
- Turn the tap to the MINIMUM position.
- Take off the knob.
- Using a small flat screwdriver, turn the screw to the correct regulation.

Note: for Propane gas, the regulation screw is normally tightened up.

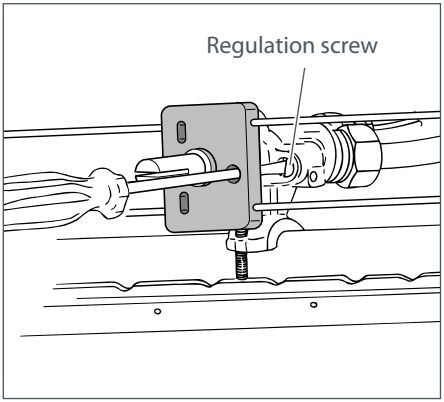


Fig.11 Adjusting the minimum burner setting

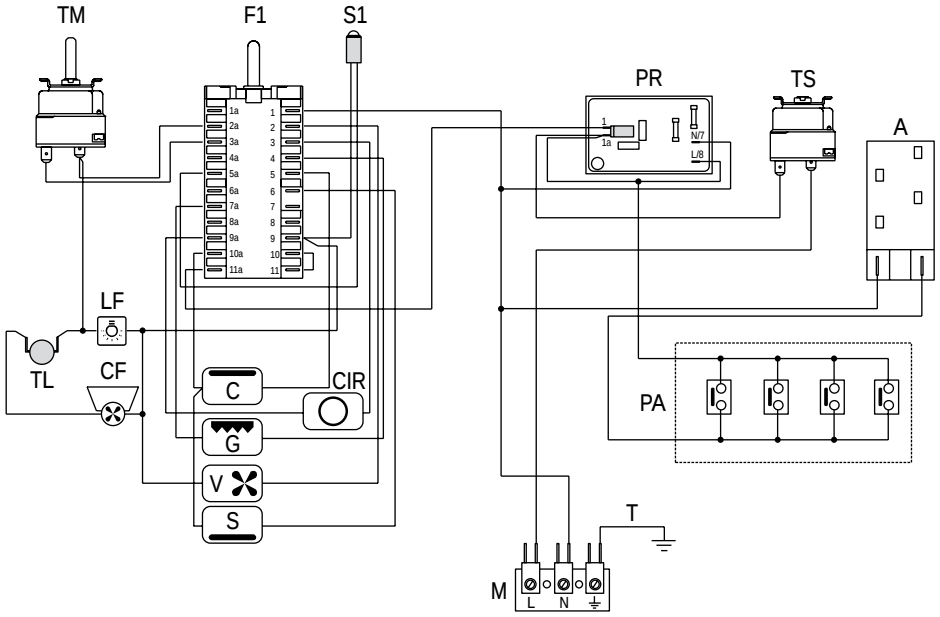
Table for the choice of injectors

	Natural gas		Propane gas	
Test Point Pressure [kPa]	1.0		2.75	
BURNER	Injector Orifice Dia. [mm]	Gas Consumption [MJ/h]	Injector Orifice Dia. [mm]	Gas Consumption [MJ/h]
Auxiliary	0.85	3.60	0.53	3.60
Semi-rapid	1.12	6.30	0.70	6.30
Triple-ring wok	1.65	13.30	0.95	11.90

Lubrication of the gas taps

A qualified technician must lubricate the gas taps.

Wiring diagram



ELECTRIC DIAGRAM KEY

F1	Oven switch
TM	Oven thermostat
TS	Safety thermostat
PR	Electronic programmer
LF	Oven lamp
S1	Thermostat pilot lamp
TL	Thermal overload
C	Top heating element
G	Grill heating element
S	Bottom heating element
V	Fan motor
A	Ignition coil
PA	Ignition switches group
CIR	Circular heating element
CF	Cooling fan motor
M	Terminal block
T	Earth connection

Using your oven for the first time

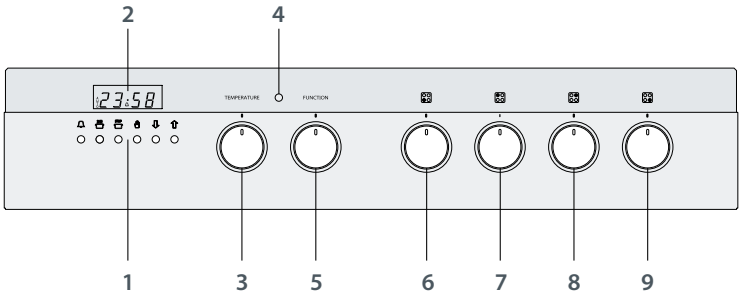


Fig. 12 Control panel

1 Control buttons
2 Clock display
3 Temperature knob
4 Temperature indicator light
5 Function knob
6 Front left (auxiliary) burner knob
7 Back left (semi-rapid) burner knob
8 Back right (semi-rapid) burner knob
9 Front right (triple ring wok) burner knob

Before using your new oven, please:

1 Read this user guide, taking special note of the 'Safety and warnings' section.
2 Remove all accessories and packaging.
3 Set the clock. The oven will not work until the clock has been set.
4 Condition the oven:

- Put in the shelves and trays. Fit them between the metal runners, with the safety stop notch down and at the back. (If the shelf supports and catalytic panels are not already fitted, see 'Care and cleaning' for how to do this.)
- Heat the oven on maximum for:

  60 minutes in the position

  30 minutes in the position

  15 minutes in the position

5 Wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.

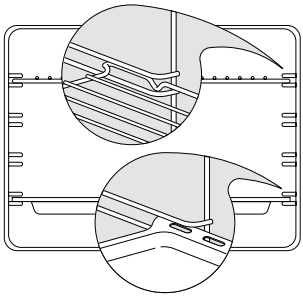


Fig. 13 Correct position of shelves and pan

Buttons

- Timer
- Cooking time
- End of cooking time
- Manual position; and cancels the set program
- Decreases the number shown on the display or changes the volume of the beeps
- Increases the number shown on the display

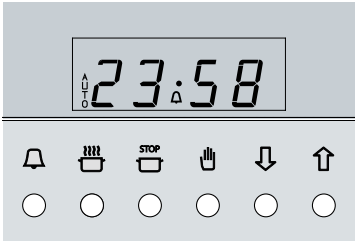


Fig. 14 Clock display and control buttons

Illuminated symbols

AUTO - flashing - oven in automatic position but not set

AUTO - steady illumination - oven set for automatic cooking

- timer in operation

AUTO - flashing and timer beeping when you have set automatic cooking time - program error (The time of day lies between the calculated cooking start and end time.)

Setting the clock

When first connected, or after a power failure longer than 15 seconds, '0·00' and AUTO will flash on the display. To set the clock, press the button and then the ⇩ and ⇧ buttons. Note: changing the time will delete any automatic program.

Using the timer

You can use the timer at any time, even when the oven is not in use. The timer does not turn the oven off.

- You can set the timer for up to 23 hours and 59 minutes.
- To set the timer, press the button briefly, then the ⇩ and ⇧ buttons to set the time you want. After a few seconds, the clock will show the time of day with the symbol in the display.
- To check the remaining time, press the button.
- To cancel the timer, press the button and then reset the time to '0·00' by pressing the ⇩ button. Press the button to turn the timer off.
- When the time is up, the timer will beep. Press the button to turn the timer off.

Setting the timer volume

You can choose between three levels of volume for the timer beeps. To adjust the volume:

1. Check the clock is set and the timer is not running.
2. Press and hold the ⇩ button. The timer will beep.
3. Release the ⇩ button and re-press to hear the next level of volume. The last level selected is stored.

Note: if the power to the oven is cut, then the beep volume will reset to the loudest level.

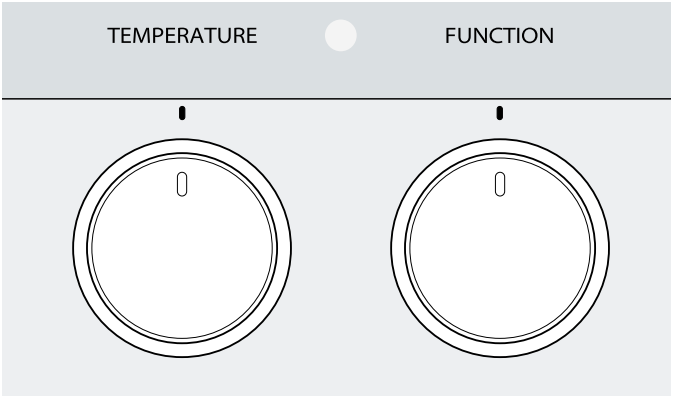


Fig. 15 Temperature and function knobs

1 Select the function using the function knob. The oven lights will come on.
2 Select the temperature using the temperature control knob. The oven temperature indicator light, on the control panel, will glow until the oven has reached the set temperature, and then it will go out.
3 When you have finished cooking, turn the function and temperature control knobs to the off **O** position.

Note: press the ✋ button if **AUTO** is flashing or steadily illuminated.

OVEN LAMP

Only the oven light comes on. It remains on in all the cooking functions.

BAKE

The upper and lower heating elements come on. BAKE is the traditional method of cooking. It is best to cook on only one shelf at a time in this function.

TURBO GRILL

Both the grill and the upper heating element come on, for intense grilling over the whole width of the oven. Preheat for five minutes. Use with the oven door closed and the temperature knob between 50 °C and 225 °C max. For best results, use the topmost shelf position when you want quick browning (eg toast).

DEFROST

Only the oven fan comes on. Use with the temperature knob set to **O**. The fan circulates air around the oven, speeding up the defrosting process by approximately 30%.
Note: this function is not for cooking food.

FAN FORCED

The circular heating element and the fan come on. The oven set on FAN FORCED can cook several different foods together. Use FAN FORCED for multi-shelf cooking.

FAN GRILL

Both the grill and the fan come on. Use with the oven door closed and the temperature knob between 50 °C and 225 °C max.

FAN FORCED WITH LOWER HEAT

The lower heating element, the circular heating element, and the fan come on.

FAN BAKE

The upper and lower heating elements and the fan come on.

Important!

Safe food handling: leave food in the oven for as short a time as possible before and after cooking or defrosting. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.

Notes on baking and roasting:

- **Only use the fat filter for roasting. Remove before baking. Always clean the filter after cooking.**
- Preheat the oven before baking.
- Do not place anything, including water or ice, on the oven floor.

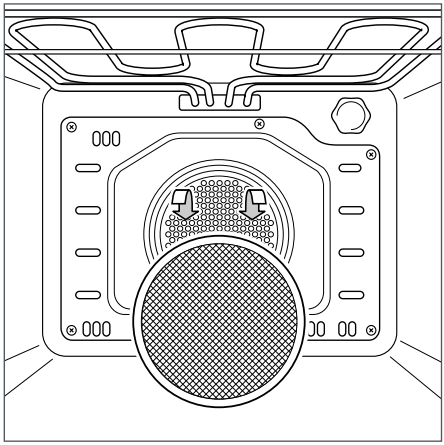


Fig. 16 Fat filter

Use automatic cooking to automatically turn the oven on, cook, and then turn the oven off.

1 Check the clock shows the correct time.
2 Select the function and temperature. The oven will come on.
3 Decide how long the food will take to cook, allowing time for preheating if necessary.
4 Press the button. 0·00 will show. AUTO will also show when you start using the ⇩ ⇧ buttons to set the cooking time.
5 Select the time you would like the oven to turn off by pressing the STOP button, and then using the ⇩ ⇧ buttons.

If there is time to wait before cooking starts, the current time of day and AUTO will show in the clock display. The oven temperature light will go out and the oven will switch off but is now set for automatic cooking.

If you are already at home to turn the oven on and only want the oven to turn off automatically, start cooking as normal, then follow step 4 or step 5 to set a time to stop the oven.

When automatic cooking starts, AUTO will continue to show and the oven will turn on.

- To see the remaining cook time, press the button.
- To see the set stop time, press the STOP button.
- To cancel automatic cooking at any time, press the button and turn the temperature and function knobs to the off **O** position.

When the stop time is reached, the oven will turn off, the timer will beep and AUTO will flash:

- Press the button to stop the beeping and return the oven to manual mode.
- Turn the temperature and function knobs to the off **O** position.

Important!

Safe food handling: leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.

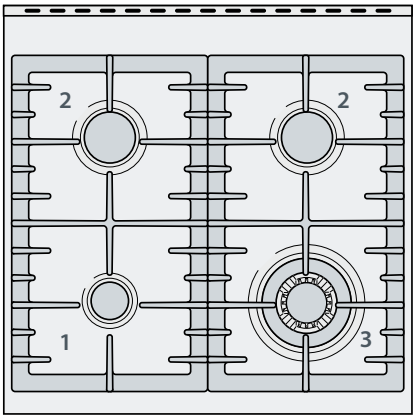


Fig. 17 Cooktop layout

1 Auxiliary burner
2 Semi-rapid burner
3 Triple-ring wok burner

Gas burners

The knob controls the flow of gas through the safety tap.

- 0 = closed valve
- ● = maximum aperture or flow
- • = minimum aperture or flow

You can choose to cook at any heat between • and ●, but never between ● and 0.

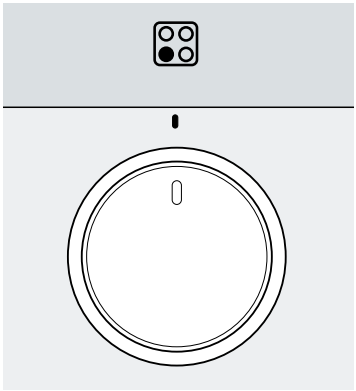


Fig. 18 Burner control knob

Before using your cooktop

Before using your new cooktop, please:

- Read this user guide, taking special note of the 'Safety and warnings' section.
- Turn the cooker on.
- Make sure all controls are turned off.

Lighting the cooktop

1. Choose the control knob for the burner you want to use.
2. Press the knob down gently and turn it anticlockwise to the ● position. The ignitors on all the burners will spark.
   Hold down the knob for approximately 10 seconds after the burner has lit. Releasing the knob too soon will extinguish the flame.
3. Adjust the flame anywhere between the • and ● positions. Do not adjust the flame between ● and 0.

- Note: if the burner does not light within 15 seconds, turn the control knob off and wait at least one minute before trying again.
  To switch the burner off, turn the knob clockwise until you hear the safety click.
  After use, always turn the knobs to the off position.

Flame failure safety feature

The flame failure probe cuts off the gas supply to the burner if the flame is blown out. When lighting the burner on flame failure models, hold down the knob for approximately 10 seconds after the burner has lit. Releasing the knob too soon will extinguish the flame.If the flames are accidentally extinguished, turn off the burner and do not try to light it again for at least one minute (to allow the gas to disperse).

If the cooktop does not light

If the cooktop does not light, check that:

- The cooktop is plugged in and the electricity is switched on.
- The gas is turned on.
- You have held down the knob for at least 10 seconds.
- The ignitors are sparking. If the ignitors are not sparking, they may be dirty or wet. Clean them with a toothbrush and methylated spirits, as shown.

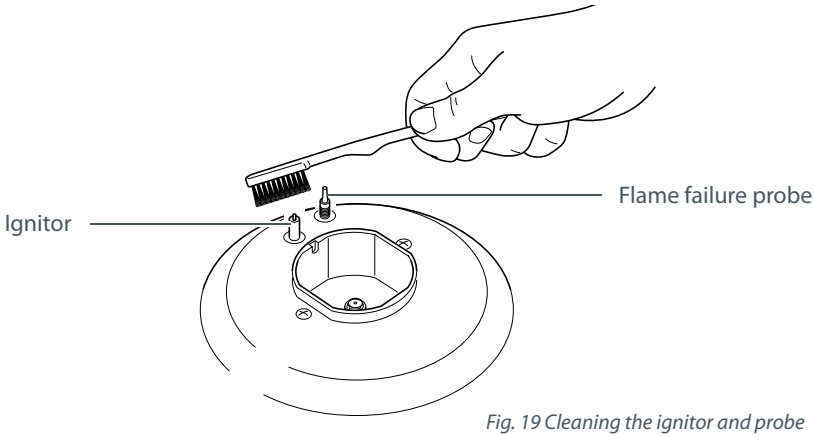


Fig. 19 Cleaning the ignitor and probe

If the flame is irregular

If the flame is yellow or irregular, check that the burner parts, including the burner cap, are:

- clean and dry.
- positioned correctly. See 'Care and cleaning'.
- See also 'Troubleshooting'.

Choosing a burner

Use flat-bottomed pans, and make sure that they match your burner, as shown in the following table. A small pot on a large burner is not efficient.

Diameters of pans which may be used on the cooktop

Burners	Minimum	Maximum
Auxiliary	12 cm (6 cm with grate)	14 cm
Semi-rapid	16 cm	24 cm
Triple-ring wok	26 cm	28 cm
	Maximum diameter for woks 36 cm	

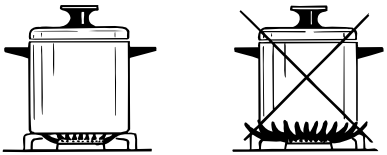


Fig. 20a Correct and incorrect matching

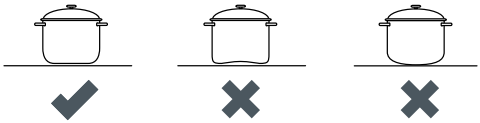
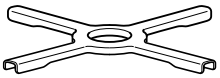


Fig. 20b Efficient and inefficient saucepan bottoms

Auxiliary burner grate



This grate is to be placed on top of the auxiliary burner when using small diameter pans, in order to prevent them from tipping over.

Fig. 21a Auxiliary burner grate

Wok stand

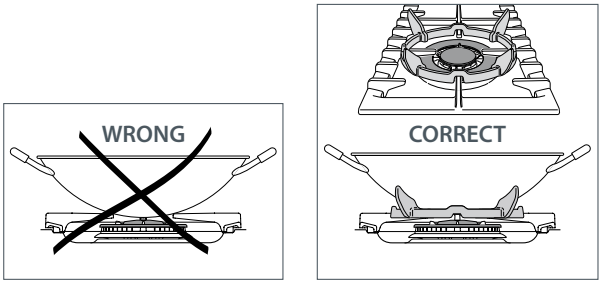


Fig. 21b Correct placement of wok stand

Important!

- ***Using a wok without the stand may cause the burner to operate incorrectly.***
- ***Do not use the stand for ordinary, flat-bottomed saucepans.***
- ***The wok stand MUST BE PLACED ONLY over the pan support for the triple ring wok burner.***
- ***The cooktop becomes very hot during operation. Keep children well out of reach.***

Cooktop troubleshooting

Problem	Possible solutions
My cooktop burners do not light.	Check the cooker is switched on. Check the gas supply valve is turned on and the supply to the house is working. You should hear the gas when you turn a burner on. The ignitors may be dirty. Clean them with a toothbrush and methylated spirits. The burner parts may not be located properly. Check the assembly and make sure the burner cap is sitting flat.
My burner flames are yellow or hard to start.	The burner parts may not be located properly. Check the assembly and make sure the burner cap is sitting flat. If you use bottled gas, this may indicate you are getting near the end of the bottle. Check the burner parts are clean and dry. The gas pressure may not be at the correct level. Check with your service person or installer. Your cooker may not be set up for the gas you are using. Check this with your service person or installer.
One of my burners has an uneven flame.	Check the burner parts are clean and dry. Check the assembly and make sure the burner cap is sitting flat.
The flame goes out at low settings.	The gas supply pressure may be low. Check this with your service person or installer.The low setting may have been adjusted incorrectly. Check this with your service person or installer.
My burners do not turn down much (when running on bottled gas or Propane gas).	Your cooktop may not have been adjusted correctly. Check this with your service person or installer.
The flame tips are very yellow.	Call your service person to service the cooker.
There are objectionable odours.	Call your service person to service the cooker.
The flame appears to lift off the burner.	Call your service person to service the cooker.

Important!

Before you start cleaning your cooker, please:

- ***Read these cleaning instructions and the 'Safety and warnings' section at the start of this user guide.***
- ***Turn the cooker off at the wall.***
- ***Make sure the cooker is a safe temperature to touch.***
- ***Do not use a steam cleaner.***
- ***Do not keep flammable substances in the oven.***

General advice

- Wipe out the oven after every use.
- Wipe up spills. Avoid leaving alkaline or acidic substances (such as lemon juice or vinegar) on the surfaces.
- Do not use cleaning products with a chlorine or acidic base.

Cleaning the outside of the cooker

Important!

- ***Do not use abrasive cleaners, cloths or pads on the outside surfaces.***
- ***Immediately wipe off any caustic cleaners if they are spilled onto the oven door handle.***

Wipe the outside surfaces often, using warm water and a mild household detergent. The stainless steel may also be cleaned with a suitable cleaner and polish.

Note: if you choose to use a commercial stainless steel cleaner, please read the label to make sure it does not contain chlorine compounds as these are corrosive and may damage the appearance of your cooker.

Cleaning the gas cooktop

Maintenance Period	Description
Daily	• Clean gas cooktop as per following instructions.
Monthly	• Remove all burner parts, and clean using a non-abrasive detergent. Rinse in cold water, dry thoroughly, and replace. • Clean the ignitor carefully, using a toothbrush and methylated spirits.
Every 3-4 years	• Contact your local authorised gas Service Agent to perform a thorough check on all gas components on the gas cooker.

Burner parts and pan supports

- You can remove and clean these parts with hot soapy water or non-abrasive detergents. Clean spills regularly before they become burnt on. Do not wash these parts in a dishwasher.
- After cleaning, check that the burners and their flame spreaders are dry before replacing correctly.
- It is very important to check that the burner flame spreader and the cap have been correctly positioned. Failure to do so can cause serious problems.
- Note: to avoid damage to the electric ignition, do not try to light the cooktop when the burners are not in place.

Replacing the burners

Check that:

- The ignitor is always clean to ensure trouble-free sparking.
- The probe is always clean to ensure correct operation of the safety valves.

Note: both the ignitor and probe must be very carefully cleaned using a toothbrush and methylated spirits.

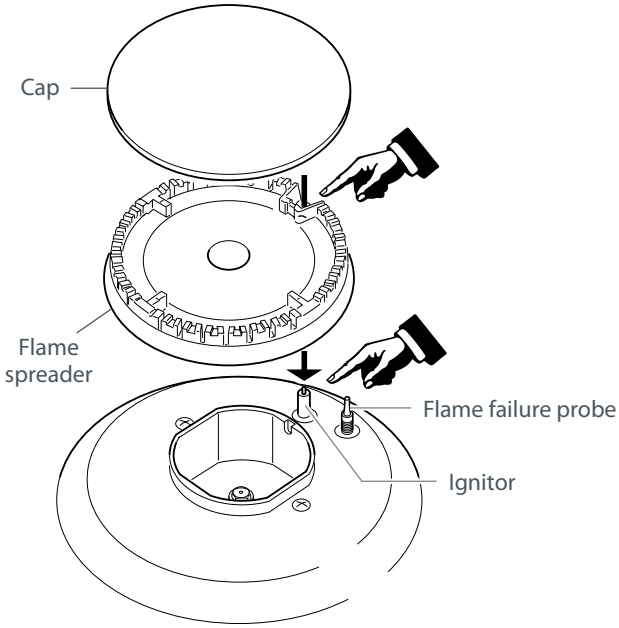


Fig. 22 Auxiliary and semi-rapid burner parts

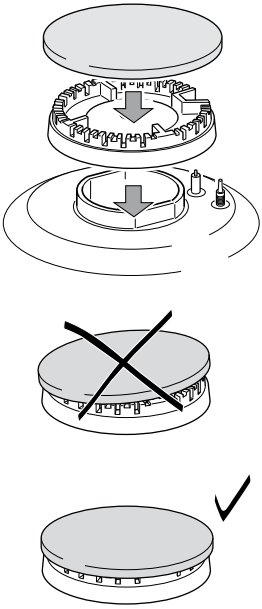


Fig. 23 Replacing the auxiliary and semi-rapid burners

Replacing the wok burner

To replace the wok burner, fit the burner ring to the housing as shown by the arrow in the Fig. following. Make sure the burner is not able to rotate.

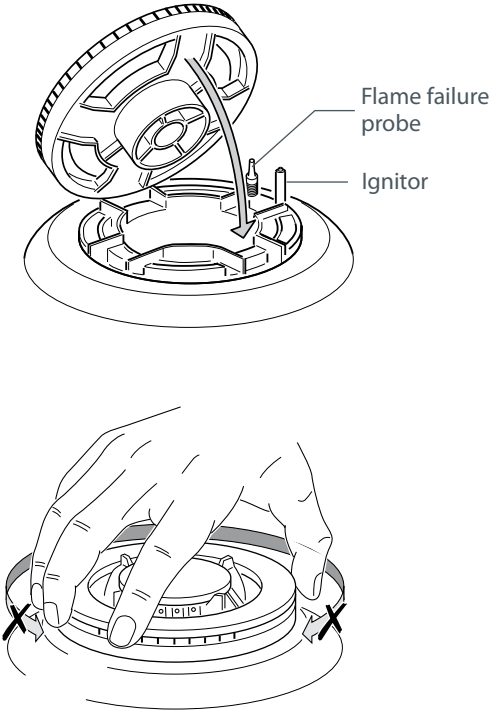


Fig. 24 Triple-ring wok burner parts

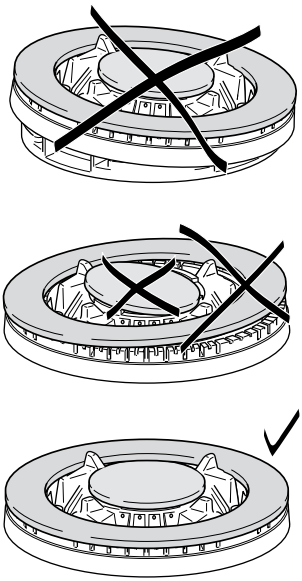


Fig. 25 Replacing the triple-ring wok burner

Gas taps

If you have problems with the gas taps, call your Authorised Service Centre.

Cleaning the inside of the oven

- Do not use abrasive cleaners, cloths or pads to clean the enamel.
- Do not use any oven cleaners, abrasive cleaners, ammonia-based cleaners, products containing acids or alkalis, or detergents on the catalytic panels.

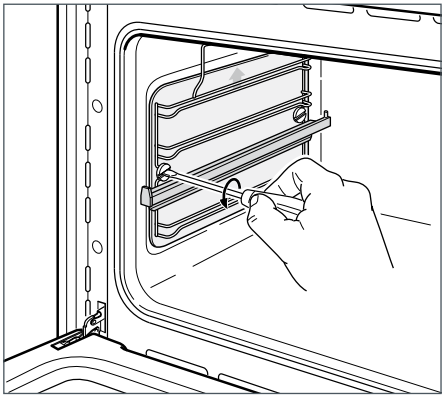


Fig.26 Removing the side racks and catalytic panels

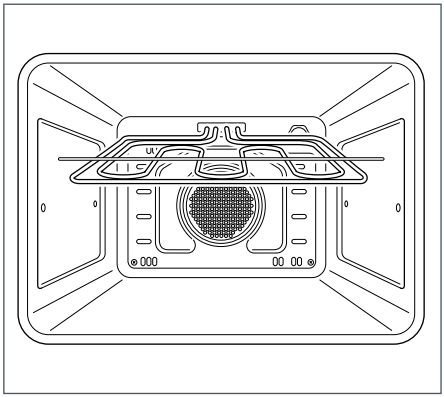


Fig.27 Drop-down grill element

To make cleaning easier, you can remove the side racks, the oven door, and the fat filter. Once you have removed the side racks, the top grill element also drops down to make cleaning easier. The grill element is self-cleaning.

Cleaning the enamel cavity

Clean the enamel on the inside of the oven when it has cooled down, using household detergents or an ammonia-based cleaner. You may use 'off the shelf' oven cleaners, if you carefully follow the manufacturers' instructions.

Caring for the catalytic panels

The catalytic panels are covered with a special microporous enamel which absorbs and does away with oil and fat splashes during normal cooking over 200 °C. If, after cooking very fatty foods, the panels remain dirty, heat the oven on maximum for an hour to an hour and a half, and they will self-clean. The side panels are reversible. Make sure that you replace them with the arrow up, and on the correct side. To remove the side catalytic panels, you first need to unscrew the side racks. See Fig. 26.

When you replace the panels, make sure that:

- The arrows are pointing upwards.
- Then screw the side racks back onto the oven wall.

Note: in some models, the back panel of the oven is also a catalytic liner, but this is not reversible and should not be removed.

Cleaning the fat filter

Clean the fat filter after every use. If the filter is not cleaned, it will block and shorten the life of the fan element. If it is lightly soiled, place the filter in a dishwasher on normal wash. If the filter is very dirty, place in a saucepan with either two tablespoons of clothes washing powder, or one tablespoon of dishwashing powder. Bring to the boil and leave to soak for at least 30 minutes.
Rinse the filter in clean water and dry.

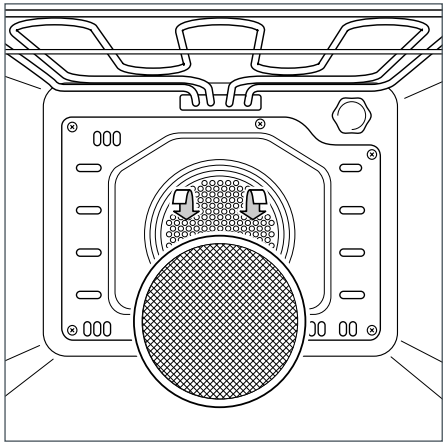


Fig.28 Fat filter

Sliding shelf supports

The telescopic sliding shelf supports make it safer and easier to insert and remove the oven shelves and trays. They stop when they are pulled out to the maximum position. Wipe the supports with a damp cloth and a mild detergent only. Do not wash them in the dishwasher, immerse them in soapy water, or use oven cleaner on them.

To remove the sliding shelf supports:

1 Remove the side racks by unscrewing the fixing screws (Fig. 26).
2 Lay down the sliding shelf support and side racks, with the sliding shelf support underneath.
3 Find the safety locks. These are the tabs that clip over the wire of the side rack (arrow 1 in Fig. 29).
4 Pull the safety locks away from the wire to release the wire (arrow 2 in Fig. 29).

To re-fit the sliding shelf support onto the side racks:

1 Screw the side rack onto the oven wall.
2 Fit the sliding shelf support onto the top wire of a rack and press (Fig. 30). You will hear a click as the safety locks clip over the wire.

Important!

When fitting the sliding shelf supports, make sure that you fit:

- ***the slides to the top wire of a rack. They do not fit on the lower wire.***
- ***the slides so that they run out towards the oven door, as shown in Fig. 30.***
- ***both sides of each pair of shelf slides.***
- ***both sides on the same level. Note: you cannot fit the sliding shelf supports to the top shelf position.***

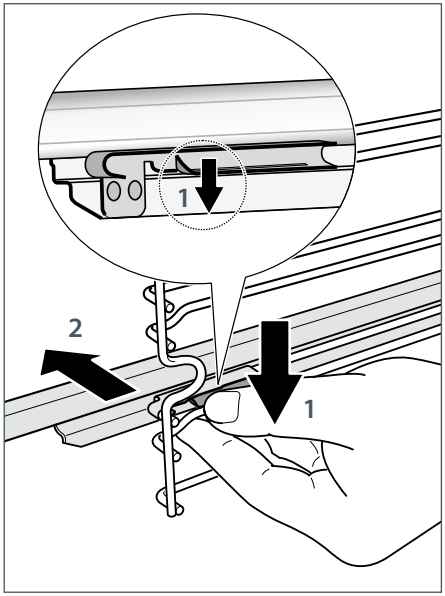


Fig.29 Removing the sliding shelf supports

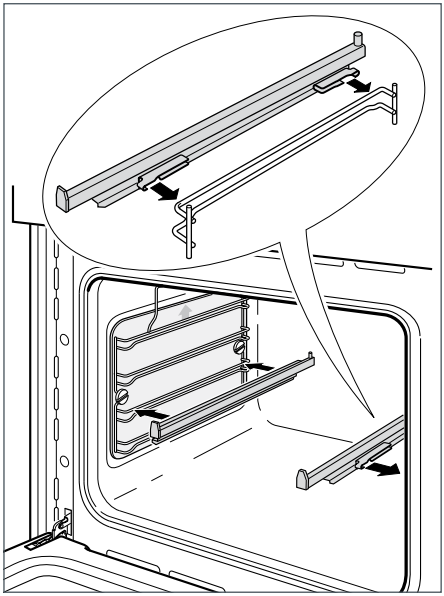


Fig.30 Refitting the sliding shelf supports

Cleaning the oven door glass

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in shattering of the glass.

Removing the inner and middle panes of glass

The oven door has three panes of glass. To clean these, you need to remove the inner and middle panes.

1 Lock the door open:
- Fully open the oven door (Fig. 31a).
- Fully open the lever "A" on the left and right hinges (Fig. 31b).
- Gently close the door (Fig. 31c) until the left and right hinges are hooked to part "B" of the door (Fig. 31b).

2 Remove the inner pane:
- Remove the seal "G" by unhooking the three fixing hooks (Fig. 31d).
- Gently pull out the inner pane of glass (Fig. 31e).
- Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

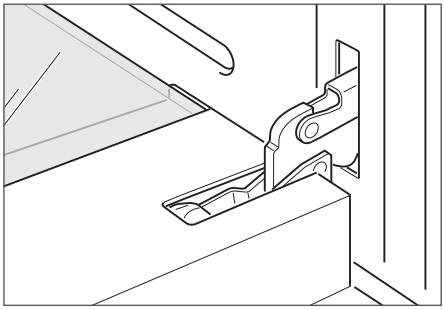


Fig.31a

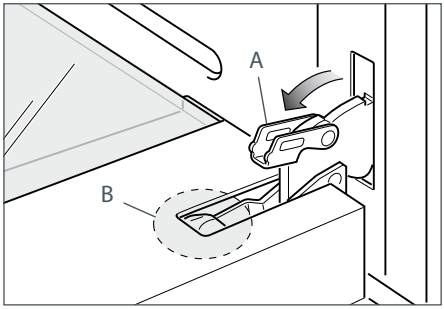


Fig.31b

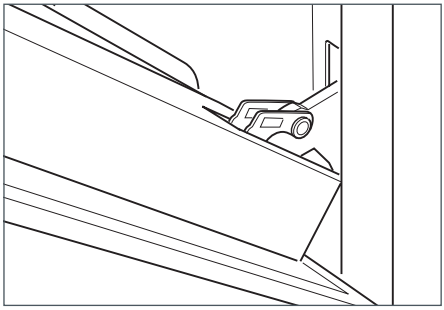


Fig.31c

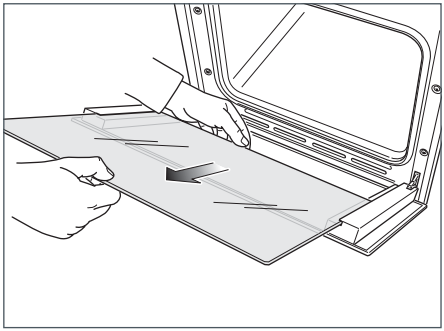


Fig.31e

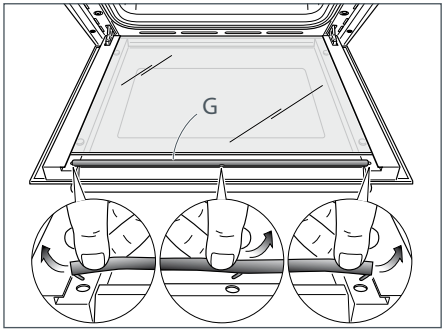


Fig.31d

3 Remove the middle pane:

- Gently unlock the middle pane of glass from the bottom clamps by moving it as in Fig. 32b.
- Gently lift the bottom edge of the pane (arrow 1 in Fig. 32c) and remove it by pulling it out from the top clamps (arrow 2 in Fig. 32c).
- Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

Now you can also clean the inside of the outer glass.

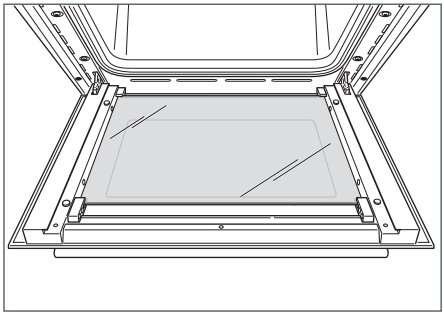


Fig.32a

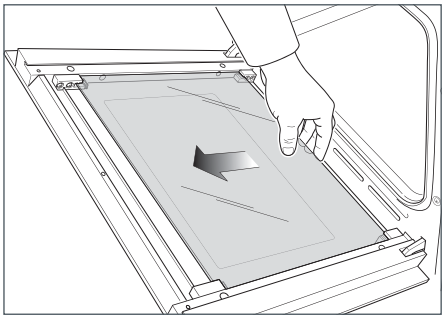


Fig.32b

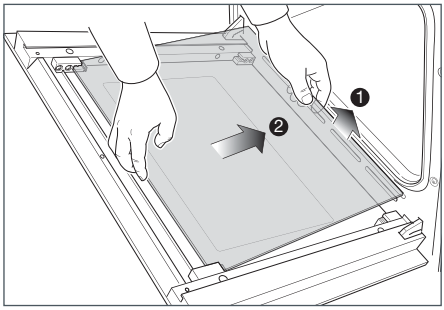


Fig.32c

Replacing the middle and inner panes of glass

1 Make sure the door is locked open (see Figs. 31a - 31c).

2 Replace the middle pane:

- Check that the four rubber pads are in place ("M" in Fig. 33a).
- Check that you are holding the pane the correct way. You should be able to read the wording on it as it faces you.
- Gently insert the top edge of the pane into the top clamps (arrow 1 in Fig. 33b), then lower the pane and insert the bottom edge into the bottom clamps (arrow 2 in Fig. 33b); and then slide the pane into position (Fig. 33c).

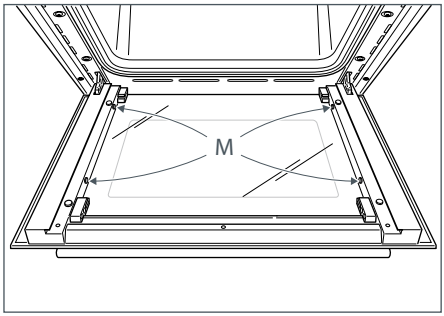


Fig.33a

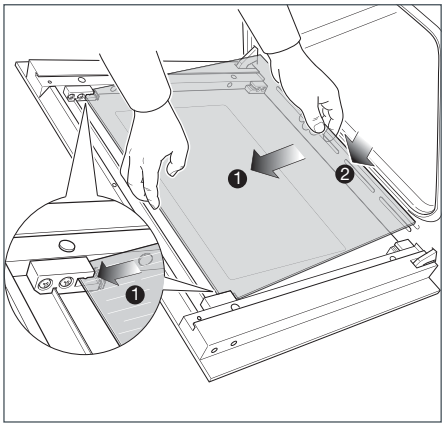


Fig.33b

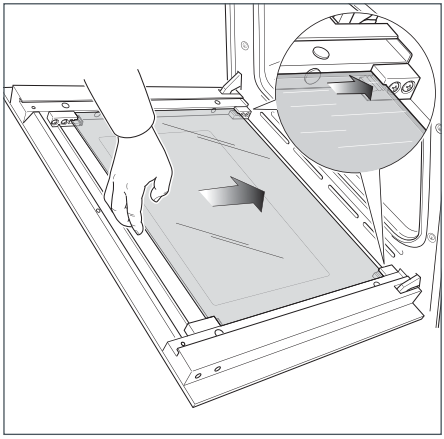


Fig.33c

3 Replace the inner pane:
- Check that the four rubber pads are in place (“D” in Fig. 34a).
- Check that you are holding the pane the correct way. You should be able to read the wording on it as it faces you.
- Insert the pane in the left “E” and right “F” slide guides, and gently slide it to the retainers “H” (Fig. 34c).
- Replace the seal “G” by hooking in the three fixing hooks. Make sure that you put it in the correct way (Fig. 34e).

4 Unlock the oven door by opening it completely and closing the lever “A” on the left and right hinges (Fig. 34d).

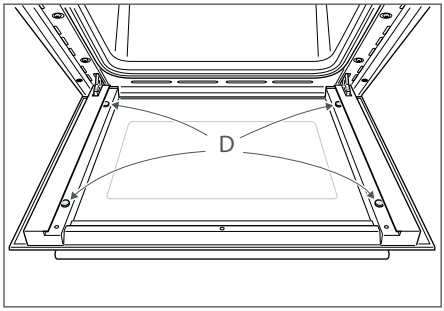


Fig.34a

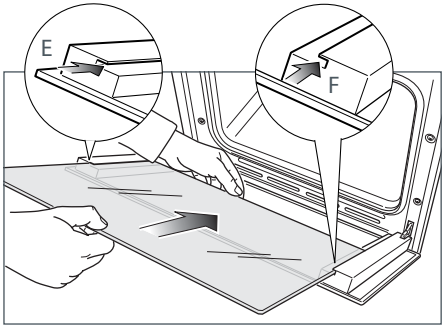


Fig.34b

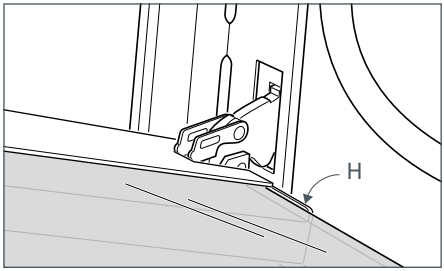


Fig.34c

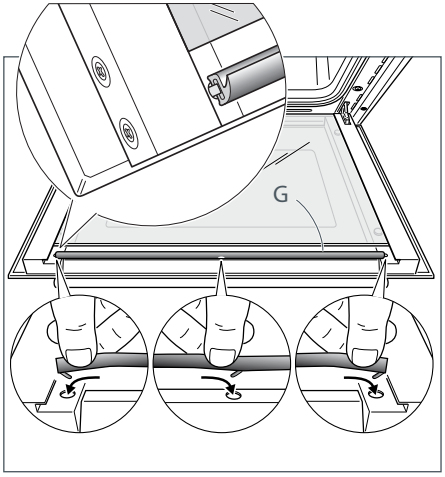


Fig.34e

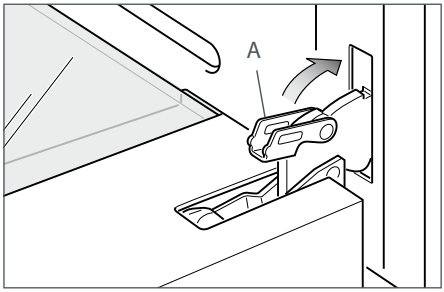


Fig.34d

Removing the oven door

The oven door can easily be removed as follows:

- Open the door to its full extent (Fig. 35a).
- Open the lever “A” completely on the left and right hinges (Fig. 35b).
- Hold the door (Fg. 35c).
- Gently close the door until left and right hinge levers “A” are hooked to part “B” of the door (Fig. 35d).
- Withdraw the hinge hooks from their location following arrow “C” (Fig. 35e).
- Rest the door on a soft surface.

To replace the door, repeat the above steps in reverse order.

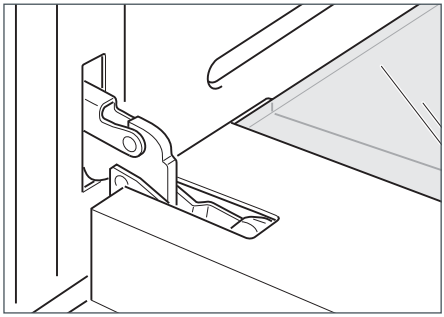


Fig.35a

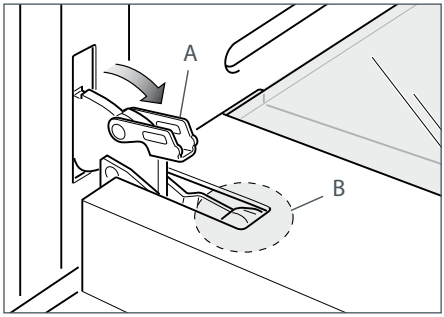


Fig.35b

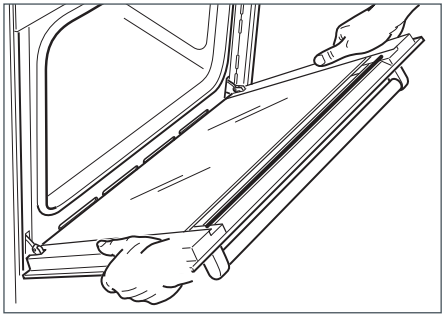


Fig.35c

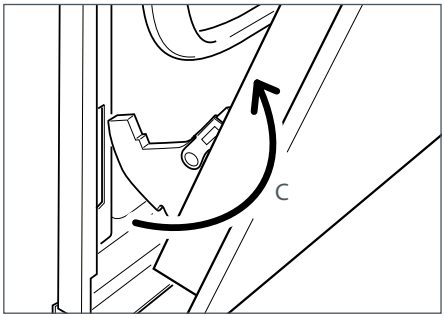


Fig.35e

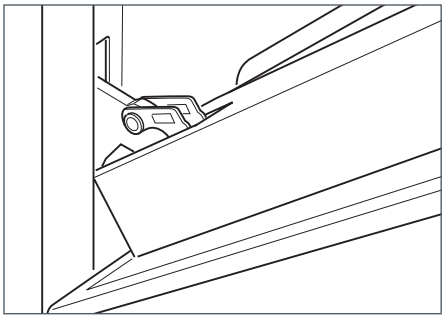


Fig.35d

Replacing the oven lamp

Let the oven cavity and the heating elements cool down.

- Remove the protective cover “C”.
- Unscrew and replace the bulb “B” with a new one suitable for high temperatures (300°C), with the specifications: 230-240V 50 Hz, 25W, E14.
- Refit the protective cover “C”.

Note: oven bulb replacement is not covered by your warranty.

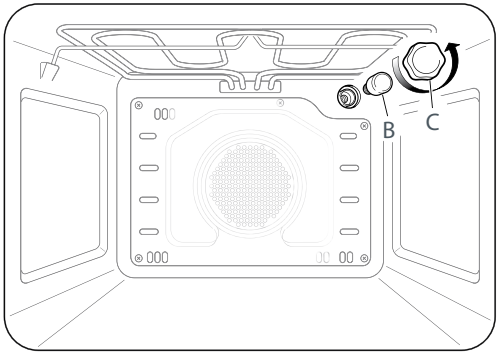


Fig.36 Removing the oven lamp

Storage drawer

- The drawer comes out like a normal drawer. A safety notch stops it from sliding out.
- The handle is concealed at the bottom of the front panel.
- To remove the drawer, proceed as per Fig. 38.
- To replace the drawer, repeat the steps in reverse order.

Important!

Do not store flammable material in the drawer.

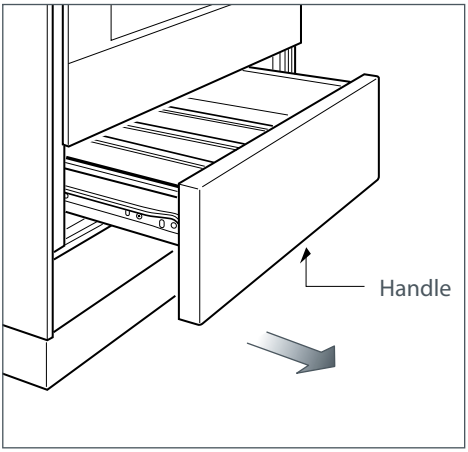


Fig.37 Drawer

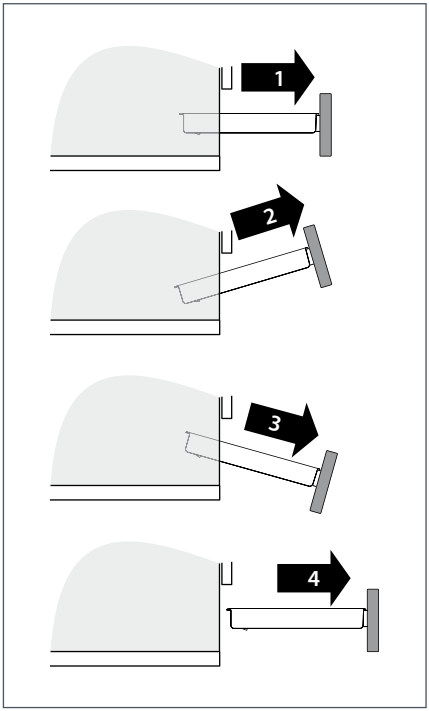


Fig.38 Removing the drawer

Before you call for service or assistance ...

Check the things you can do yourself. Refer to the installation instructions and your user guide and check that:

1 Your product is correctly installed.
2 You are familiar with its normal operation.

If after checking these points you still need assistance, please refer to the Service & Warranty book for warranty details and your nearest Authorised Service Centre, or contact us through our website:

www.fisherpaykel.com

This cooker has been designed and constructed in accordance with the following codes and specifications:

In New Zealand and Australia:
AGA101 (AS 4551) Approval Requirements for Domestic Gas cooking appliances
AS/NZS 60335-1 General Requirements for Domestic electrical appliances
AS/NZS 60335-2-6 Particular Requirements for Domestic electrical cooking appliances
AS/NZS 1044 Electromagnetic Compatibility Requirements.

Copyright © Fisher & Paykel 2007. All rights reserved.
The product specifications in this booklet apply to the specific products and models described at the date of issue. Under our policy of continuous product improvement, these specifications may change at any time. You should therefore check with your Dealer to ensure this booklet correctly describes the product currently available.

www.fisherpaykel.com

NZ AU
Freestanding cooker user guide
Published: 09/2007
Part No. 599444 A
F&P Italy Part No. 1103059 - ß3